Food Chemistry **36** (1990) 319–321

CONTENTS OF VOLUME 36

Number 1

Migration of Dioctylphthalate and Dioctyladipate Plasticizers from Polyvinylchloride Films into Olive Oil 1
E. KONDYLI, P. G. DEMERTZIS & M. G. KONTOMINAS (Greece)

Characterization of Mutagenic Compound(s) in Heated Orange Juice . . 11
INDRIATI EKASARI, H. E. BERG, W. M. F. JONGEN & W. PILNIK (The Netherlands)

Phenolase in Norway Lobster (*Nephrops norvegicus*): Activation and Purification 19
XINJIAN YAN, K. D. ANTHONY TAYLOR & STEVEN W. HANSON (UK)

Evaluation of the Nutritional Quality of Flakes made of Banana Pulp and Full-Fat Soya Flour 31
JENNY RUALES (Sweden), PABLO PÓLIT (Ecuador) & BABOO M. NAIR (Sweden)

The Determination of Starch in Composite Foodstuffs by High-Performance Liquid Chromatography 45
N. P. BOLEY & M. J. S. BURN (UK)

Oligosaccharide Composition and Trypsin Inhibitor Activity of *P. vulgaris* and the Effect of Germination on the α-Galactoside Composition and Fermentation in the Human Colon 53
L. C. TRUGO, L. A. RAMOS, N. M. F. TRUGO & M. C. P. SOUZA (Brazil)

Effect of Domestic Processing and Cooking Methods on the Contents of Carbohydrates of Amphidiploids (Black Gram × Mung Bean) 63
A. KATARIA, B. M. CHAUHAN & D. PUNIA (India)

Peptide Composition of Enzyme-Treated Cheddar Cheese Slurries, Determined by Reverse Phase High Performance Liquid Chromatography 73
A. J. CLIFFE & B. A. LAW (UK)

Book Reviews 81

Food Chemistry **36** (1990)—© 1990 Elsevier Science Publishers Ltd, England. Printed in Great Britain

Number 2

Nutritive Values of Sun-Dried *Esomus danricus* and Smoked *Lepidocephalus guntea* 89
M. BIJEN SINGH, CH. SAROJNALINI & W. VISHWANATH (India)

Headspace Volatiles and Sensory Characteristics of Earthy, Musty Flavoured Potatoes 97
G. MAZZA & E. M. PIETRZAK (Canada)

The Effect of Neutral and Oxidized Lipids on Functionality in Hake (*Merluccius merluccius* L.): A Dimethylamine- and Formaldehyde-Forming Species During Frozen Storage 113
M. CARECHE & M. TEJADA (Spain)

Iron Bioavailability from its Complex with Sucrose 129
P. RAUCH, K. KÁŠ & M. RANNÝ (Czechoslovakia)

Headspace of Roasted Ground Coffee as an Indicator of Storage Time . . 135
HEIKKI KALLIO, MERJA LEINO, KARLA KOULLIAS, SINIKKA KALLIO & JUKKA KAITARANTA (Finland)

Technical Notes

Specific Effect of Phosphate on the Functional Properties and Yield of Buffalo Meat Patties. 149
A. S. R. ANJANEYULU, N. SHARMA & N. KONDAIAH (India)

Fatty Acid and Amino Acid Composition of African Oil Beans (*Pentaclethra Macrophylla*) 155
E. O. UDOSEN (Nigeria) & E. T. IFON (USA)

Book Reviews 161

Number 3

Stability of Copper and Magnesium Chlorophylls 165
P. A. BOBBIO & M. C. GUEDES (Brazil)

Evaluation of the Proteolytic and Lipolytic Activity of Different *Penicillium roqueforti* Strains 169
S. M. FARAHAT, A. M. RABIE & A. A. FARAG (Egypt)

Chemical and Amino Acid Composition of Four Traditional Foods Consumed in the Arab Gulf States 181
A. O. MUSAIGER (Bahrain), I. S. AL-MOHIZEA, M. A. AL-KANHAL (Saudi Arabia) & J. H. JAIDAH (Bahrain)

Digestion of Cooked Starches from Different Food Sources by Porcine α-Amylase 191
R. M. FAULKS & A. L. BAILEY (UK)

Physico-chemical Changes in African Mango (*Irvingia gabonensis*) during Normal Storage Ripening 205
JOHNSON O. AINA (Nigeria)

Flow Analysis of Lactose and Glucose in Milk with an Improved Electrochemical Biosensor 213
R. PILLOTON & M. MASCINI (Italy)

Influence of Processing and Cooking on the Retention of Thiamine, Riboflavin and Niacin in Spaghetti 223
E. WATANABE (UK) & C. F. CIACCO (Brazil)

Technical Note

Variability of β-Carotene Content in Cassava Germplasm 233
S. N. MOORTHY, J. S. JOS, R. B. NAIR & M. T. SREEKUMARI (India)

Book Reviews 237

Number 4

Possible Locality of Affinitive Site(s) on Cellulose for Preservation of Stable Red Colour of Carthamin 243
KOSHI SAITO (Japan)

Methionine Oxidation in Commercially and Experimentally Produced Fish Meals 253
HERBORG HAALAND & LEIF R. NJAA (Norway)

Functional Properties of Precooked Taro Flour in Sorbets 261
G. P. HONG & K. W. NIP (USA)

Some Aspects of the Biochemistry and Nutritive Value of African Yambean Seed (*Sphenostylis stenocarpa*) 271
D. F. APATA & A. D. OLOGHOBO (Nigeria)

Confirmation of the Structure of Papaya β-Cryptoxanthin Monoepoxide . . 281
HELENA T. GODOY, DELIA B. RODRIGUEZ-AMAYA (Brazil), ANN E. CONNOR & GEORGE BRITTON (UK)

Effect of Fermentation by Pure Cultures of Yeasts and Lactobacilli on the Available Carbohydrate Content of Pearl Millet 287
NEELAM KHETARPAUL & B. M. CHAUHAN (India)

Investigation by Fractional Crystallization of Classes of Compounds Formed During Frying of Vegetable Oils 295
M. TASIOULA-MARGARI, M. KOMAITIS & M. G. KONTOMINAS (Greece)

Agarose Gel Isoelectric Focusing of Gliadins in the Presence of Ethanol . . 305
UNNA STENRAM, FERNANDO ACEVEDO & MÄRTHA LARSSON-RAZNIKIEWICZ (Sweden)

Technical Note

The Quality of Some Locally Processed Nigerian Palm Oils: An Estimation of Some Critical Processing Variables 311
V. A. ALETOR, G. A. IKHENA & V. EGHAREVBA (Nigeria)